

Weddings

with

BIRCHTREE  CATERING





Birchtree
Catering is a
small, woman-
owned company,
focused on local
sourcing and
sustainable
events.





BACK TO CELEBRATION

PARTY SAFELY

As you're navigating the pandemic and taking the steps needed to ensure the health and safety of your families and friends, Birchtree is your partner in making sure things are safe on site. We still want our clients to celebrate life's milestones, and we're dedicated to helping you celebrate responsibly.

Birchtree adheres to all Pennsylvania State and City of Philadelphia mandates and guides as they pertain to: sanitation, delivery, set-up, on-site restrictions, food & beverage service and guest management.

Most venues require your guests to provide proof of vaccination prior to your wedding date. There are apps to help collect this information!

STAFF and SANITATION

Our staff is required to be vaccinated in order to work on site, and we continue to practice health and safety precautions.

Masks, gloves, and hand sanitizer are provided.

All work areas and surfaces are sanitized thoroughly.

Gloves are changed at regular intervals and hands are washed throughout the event.

Anyone displaying symptoms will be sent home immediately.

↖ Most Popular

BUFFET

This traditional style offers your guests variety in a low-key setting with a complimentary display. Guests are invited to the buffet for served entrées and sides.

Includes:

- (5) Passed Appetizers
- (1) Birchtree Board
- (1) Bar Snack
- Plated first course
- (3) Entrées and (2) Sides

PAIRED DINING

The best of both worlds - choose two entrées and two sides to be presented plated to each guest. No need to present options on invitations or mark assigned seats.

Includes:

- (5) Appetizers
- (1) Birchtree Board
- (1) Bar Snack
- (1) Plated First Course
- (2) Entrée Options and (2) Sides to be served as a composed dish to your guests

PLATED

This classic style is an elegant and beautiful way to present dinner for your guests. Your choice of three curated entrées with sides for you to present on your invitations.

Includes:

- (5) Passed Appetizers
- (1) Birchtree Board
- (1) Bar Snack
- Plated First Course
- (3) Composed Entrée Options with Sides

FAMILY STYLE

Polished, generous and fun, this is our fastest style of service. We offer shared hearty entrées along lighter sides at each table for a dinner party feel, with second helpings available.

Includes:

- (5) Passed Appetizers
- (1) Birchtree Board
- (1) Bar Snack
- Plated first course
- (3) Entrées and (2) Sides

COCKTAIL STYLE

Start with passed appetizers during cocktail hour, then head into the reception for more waves of small plates and stationary apps to keep the party flowing. Varied and open seating creates the perfect party atmosphere while your guests eat, dance, and mingle the night away.

Includes:

- (6) Appetizers
- (2) Birchtree Boards
- (3) Composed Passed Small Plates
- (1) Late Night Snack

***All Styles Include Coffee and Tea Station**



SERVICES AND RATES

MENU STYLES

Starting Prices Per Guest are Listed Here

- FAMILY STYLE \$110
- BUFFET \$90
- PLATED \$100
- PAIRED PLATED \$95
- COCKTAIL STYLE \$110

BEVERAGE SERVICE

Classic Bar

\$8 per guest

This bar package comes with

- (1) Signature Cocktail
- local cola, diet cola, ginger ale
- cranberry juice, tonic, seltzer
- lemons, limes
- ice, tools, barware
- liquor liability insurance
- (All alcohol is client-provided)

TAX + GRATUITY

8% Sales Tax on Event Subtotal

18% Gratuity on Menu Price

DAY OF COORDINATION

Included in your Menu Price

Your coordinator is the go-to contact for you, your vendors, and the staff on the day of the event. They make sure your timeline is on schedule, help with all of the special moments, and bring you plenty of food and drink throughout the evening.

CATERING STAFF

Staff is typically priced for a 3-hour set up, 5-hour event, and 1-hour breakdown

Waitstaff - \$40/hour

Bartender - \$50/hour

Chef - \$60/hour

SERVICE RENTALS

Proposals include china, glassware, and flatware, portable bar, service tables with linen, delivery and pick up. We use our expertise and as much knowledge as we can gather about your venue prior to creating your quote. If you have specific preferences, we will price out your requests..

KEEP IT LOCAL, SMALL and SUSTAINABLE



Birchtree can recommend small local vendors that share our values. Imagine that your flowers are grown on a local farm just for you, then picked up after your event and taken to a retirement home to brighten someone else's day. This is how our event community works together to make the world a better place.





M E N U O P T I O N S

BIRCHTREE BOARDS

Beautifully displayed appetizer boards

Local Cheese Board a variety of favorite and local cheeses such as Birchrun Hills Blue, Cherry Grove Toma and Calkin's Creamery Noble Road Brie; seasonal garnishes and pickles, toast points and fresh fruit

Cheese and Charcuterie Board a variety of favorite and local cheeses such as Birchrun Hills Blue, Cherry Grove Toma and Calkin's Creamery Noble Road Brie, chorizo, sage sausage and prosciutto with seasonal garnishes and pickles, toast points and fresh fruit

Tapas Board Spanish style cheeses such as Toma and Manchego; prosciutto and fresh chorizo, olives and truffle honey, roasted peppers and herbed coca with smoked paprika and parsley

Gardener's Board roasted marinated vegetables, fresh crudité, and focaccia with white bean hummus, tzatziki and ranch

Kebab Board chicken satay with peanut sauce, vegetable kebabs with chimichurri, charred shrimp with aioli / gf

Flatbread Board vegan roasted vegetable flatbread, with seasonal veggies, coca flatbread with Manchego cheese and chorizo, garlic ricotta flatbread with caramelized onions and rosemary

Slider Board braised beef, cheddar and horseradish sliders; roasted vegetable, fresh mozzarella and herb oil sliders; pulled pork, provolone, red slaw and tangy mustard aioli sliders

PASSED APPETIZERS

Butlered by our staff, passed appetizers offer a great variety of small bites for your crowd.

Roasted Beet Fans roasted beets, layered with chèvre, topped with sage pesto / gf, contains nuts

Veggie Confetti confettied veggies and herbs with a splash of champagne vinaigrette / gf, v

Hen of the Woods Tart local maitake, cremini, shitake mushrooms, and house ricotta in puff pastry

Truffled Deviled Eggs topped with cracked pepper and chives / gf, df

Herb Patch Turnovers puff pastry pockets filled with herbs, ricotta, and feta

Seared Shrimp with Chili Oil large gulf shrimp, finished with herbs / gf

Charred Salmon Bites glazed with tangy barbecue / gf

Chicken and Waffle Bites with chili honey

Crispy Chicken with seasonal buttermilk ranch

Philly Pigs pretzel wrapped beef hot dogs with spicy mustard / df

Bacon Wrapped Dates Medjool dates and double smoked bacon / gf

Prosciutto Rolls stuffed with arugula and parmesan, drizzled with olive oil / gf

Short Rib Shortbread shortbread with braised beef, seasonal jam and finished with micro greens

Crispy Pork Belly crisped pork belly skewers with hoisin barbecue sauce

Seared Steak Tip marinated and hard seared, served with chimichurri / gf, df

DIETARY KEY

gf = gluten free

df = dairy free

v = vegan



SEASONAL PASSED APPETIZERS

Available Seasonally: Spring / Summer

Sweet Corn Agnolotti crushed local corn, caramelized onions and tofu ricotta / v

Ratatouille Bites confit tomato wrapped around roast eggplant, zucchini and onion, topped with fresh herbs / gf, v

Tomato Pie our version of the local classic with focaccia dough, local Jersey tomatoes, garlic and basil / v

Watermelon Crostini crisp watermelon rounds topped with chili spiked feta cheese, mint and basil / gf

Grilled Halloumi skewered grilled halloumi with spicy honey, toasted pine nuts and pea shoots / gf, contains nuts

Spring Pea Agnolotti our pasta stuffed with creamy english pea puree, studded with basil and lemon zest

Shrimp and Grits tasting spoons with creamy grits and lightly spiced shrimp / gf

BBQ Chicken Skewers charred chicken and tangy barbecue sauce / gf, df

Chicken Satay ginger, lemongrass and chili marinated chicken glazed with a Thai barbecue sauce / df

Seared Beef Canapes seared rare with garlic aioli and microgreens on crostini

Charred Lamb Skewers Spring lamb, walnut gremolata and fresh herbs / gf, df, contains nuts

Available Seasonally: Fall / Winter

Mushroom Banh Mi toast points with mushroom pâté, pickled carrot, and daikon / v

Pumpkin Agnolotti sage and chili cream

Mozzerella Toasts hand stretched mozzarella topped with porcini oil, over three herb toast / contains nuts

Rustic Crisps chicken liver and bacon pâté on a crisp toast point with seasonal pickles

White Bean Hummus Crostini white beans blended with tahini and roasted garlic topped with herb oil and microgreens / v

Gnocchi with Roasted Pears gnocchi seasoned with nutmeg and tossed with roasted pears and spiced walnuts / contains nuts

Citrus Salad seasonal citrus, mixed greens, poppy seed Dijon dressing, finished with crispy shallots and served on a spoon / gf

Scallop Crudo with Herb Oil micro greens and pistachios / gf, df, contains nuts

Maple Chicken Skewers char-grilled and brushed with grainy mustard maple sauce / gf, df



SMALL PLATES

Suggested Composed Small Plate Options

Coffee Smoked Brisket with Cheesy Polenta smoked and slow roasted beef rubbed with spices and coffee served over heirloom polenta and Lancaster cheddar topped with parsley and thyme / gf

Charred Hanger Steak with Chimichurri and Crispy Potatoes choice cut beef, hard seared and served over red potatoes tossed in garlic butter and herbs roasted to a perfect crisp / gf

Birchtree Roast Chicken with Lemony Orzo brined and slow roasted chicken over orzo mixed with parmesan, baby arugula and herbs

Chili Barbecue Charred Salmon with Roasted Vegetables herb marinated Verlasso salmon pan seared and finished with tangy barbecue sauce, served over roasted seasonal vegetables / gf, df

SPRING/SUMMER

Barbecue Chicken Handkerchief Pasta tomatoes, corn and summer vegetables, finished with house whiskey barbecue vinaigrette

Herbed Shrimp Pappardelle flat pasta noodles tossed with lemon and herb infused cream, topped with gulf shrimp and a touch of chilies

Caprese Pappardelle flat pasta noodles tossed in creamy pesto, confit and fresh tomato, discs of fresh mozzarella and fresh basil / contains nuts

Smoky Mushroom and Tofu Kebab with Chimichurri and

Herbed Wild Rice cremini mushroom, tofu and red onion kebabs served over wild rice with herbs and lemon / gf, v

FALL / WINTER

Veggie Cassoulet herbed white beans, roasted mushrooms and veggies, topped with toasted breadcrumbs / v

Pesto Pappardelle flat pasta noodles tossed with dill basil pistachio pesto, baby greens and pea shoots / contains nuts

Pumpkin Curry mild coconut with ribbons of collard greens, roasted pumpkin and squashes, over spiced rice and topped with cashews / gf, v, contains nuts



STARTER COURSE

plated first course served with focaccia

Market Salad local greens and seasonal fruits and vegetables with champagne vinaigrette / gf, v

Orchard Salad hearty greens, candied turnips, local apples, pecans and cinnamon vinaigrette / gf, v, contains nuts

Birchtree's Caesar Salad Romaine lettuce with local Toma, garlic croutons and smoked paprika Caesar dressing

ENTRÉES

Note: all pastas are house made and can be made vegan

Coffee Smoked Brisket smoked and slow roasted beef rubbed with spices and coffee (coffee roasted inside Globe Dye Works by TRIANGLE) /gf, df

Charred Hanger Steak choice cut beef, hard seared and served with chimichurri sauce

Birchtree's Roast Chicken brined and slow roasted, served au jus / gf, df

Crispy Fried Chicken herb marinated crispy chicken served with chili thyme honey

Green Garden Rounds herbed polenta cakes topped with seasonal roasted vegetables and herb oil / gf, v

Available Seasonally: Fall / Winter

Fall Apart Pork Shoulder tender and rich in flavor with peppers and spices, finished with a maple spiked barbecue sauce /gf, df

Maple and Mustard Verlasso Salmon roasted salmon finished with a maple mustard glaze, mint and basil / gf, df

Forest Mushroom Gnocchi ricotta gnocchi with creamy cremini mushrooms and crispy shitake mushrooms

Available Seasonally: Spring / Summer

Birchtree's Lemon Chicken whole Lancaster chicken roasted with lemons and herbs, served with berry agrodolce / gf, df

Seared Verlasso Salmon our classic salmon, with dill pistachio gremolata / gf, contains nuts

Green and Greener Gnocchi ricotta gnocchi finished with herb butter, baby greens, basil pesto, topped with pea shoots / contains nuts



ACCOMPANYING SIDES

Roasted Vegetables a Birchtree seasonal favorite with the month's best vegetables, with sherry reduction / gf, v

Dilly Green Beans sauteed with chives, shallots and lemon / gf, v

Butter Broiled Mushrooms Cremini mushrooms tossed in garlic butter and herbs

Parsnip Gratin parsnips and yellow onion mixed with gruyere and herbed cream / gf

Crispy Potatoes red potatoes tossed in garlic butter and herbs roasted to a perfect crisp / gf

Cheesy Mac and Cheese macaroni noodles with sharp cheddar cheese and creamy béchamel, served with pickled jalapeños on the side

Lemony Orzo mixed with parmesan, baby arugula and herbs

Creamy Polenta smooth heirloom polenta with cream and herbs / gf

Grains and Greens toasted grains, wild rice, lentils and Israeli cous cous with hearty greens and herbs / v

Carrot Salad warmly spiced with currants and baby greens / gf, v

Available Seasonally: Fall / Winter

Charred Brussels crisped roasted sprouts lightly sweetened with local honey / gf

Parsnip Gratin parsnips and yellow onion mixed with gruyere and herbed cream / gf

Smashed Maple Potatoes crisp potatoes smashed with maple butter / gf

Challah Apple Stuffing herbs, caramelized onions and roasted fruits baked with challah and cream

Available Seasonally: Spring / Summer

Sweet, Snap and English Peas sugar snap peas, snow peas and English peas with lemon and fresh basil / gf, v

Charred Baby Carrots marinated and charred with carrot top pesto / gf, contains nuts

Sautéed Spinach with asparagus and peas finished with basil / gf, v

Herbed Fresh Corn freshly shucked local corn, simmered in herb butter / gf

Lancaster Succotash peas, green beans, tomatoes, corn, red onion and herbs in champagne vinaigrette / gf

Ratatouille Lancaster style ratatouille with flavorful seasonal vegetables and tomatoes, finished with herbs / gf, v



DESSERTS

Birchtree makes select kitchen desserts that are an optional compliment to your meal as a station or passed.

We are also happy to work with your dessert vendor and can help with display.

S'mores Brownies mini fudgy brownie squares with graham cracker crust and toasted marshmallow topping

Classic Lemon Bars with powdered sugar and berries

Fruit and Berry Crumble served in mason jars with an oat crumble on top

Vanilla Panna Cotta classic vanilla panna cotta topped with seasonal jam / gf

Cocoa Peanut Butter Torte a rich brownie textured cookie / gf, v

Cookie Trio chocolate chip, oatmeal raisin, orange cardamom

Fall/Winter

Spiced Honey Cake cake bites with local honey and cream cheese frosting

Eggnog Budino spiced cookie crumble / contains bourbon

Caramel Budino with whipped double cream and candied maple walnuts / gf

Spring / Summer

Lemon Panna Cotta lemon panna cotta with seasonal jam and shortbread crumbles

Local Honey Budino spicy rhubarb jam, strawberries and shortbread crumble

Chocolate Budino with double whipped cream and shaved chocolate / gf





Fresh Mixers / Signature Cocktails

Year Round Classics

The Frankford fresh orange syrup spiced with vanilla and chilies, with club soda.

*Spike it: rum, whiskey, vodka or sparkling wine

Greenhouse Tonic our famous creation, with cucumbers, lemon verbena simple syrup, and herbs

*Spike It: gin or vodka

Hibiscus Old Fashioned fresh hibiscus and cinnamon vanilla sugar

*Spike it: bourbon

Bergamot Champagne Cocktail

peppercorn infused bergamot tea syrup and lemon topped with sparkling wine

*Available non-alcoholic

Ginger Fizz ginger beer with spiced ginger simple syrup, garnished with an orange curl

*Spike It: bourbon or rum

Spring / Summer

Thai Basil Conconction Thai basil and lemongrass-infused fresh squeezed limeade with floating green chilies

*Spike it: vodka, gin, rum, or tequila

The Pear of Us Pear nectar, chamomile tea and fresh Meyer lemon juice

*Spike it: gin or vodka

Blackberry Basil Smash sweet blackberry puree, fresh basil, mint and lime finished with a touch of lavender

*Spike it: bourbon, rum, or vodka

Lavender Squeeze fresh squeezed lemonade infused with summer herbs and finished with a touch of lavender

*Spike it: gin or vodka

Fall / Winter

Spiced Pear Shrub fresh pear, spiced brown sugar-vanilla syrup and lemon

*Spike it: bourbon or rum

Apple Cider Mule cider and ginger beer with muddled mint, lemon, and club soda

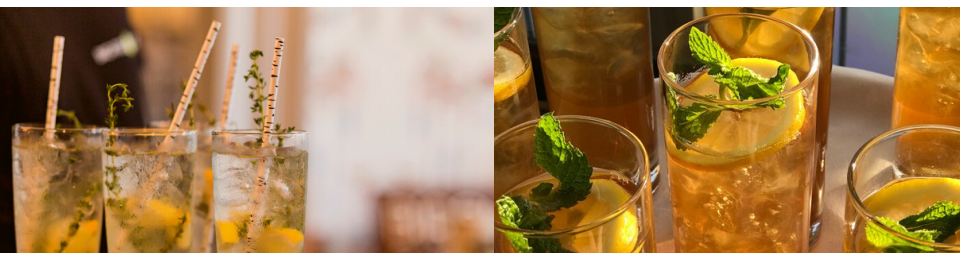
*Spike it: vodka, bourbon, spiced rum

Cranberry Mojito fresh cranberry puree and cranberry juice muddled with rosemary, mint and a touch of lime

*Spike it: rum

Grapefruit Collins fresh grapefruit juice, grapefruit and fennel infused sugar

*Spike It: vodka or gin





BAR SNACKS

Soft Pretzel Bites artisan style pretzels served with mustard / v

Popcorn dill garlic, pumpkin spice or kettle corn / gf

Bar Pickle Trio a trio of the season's best, such as dilly cukes, spicy carrots, smoked pickled beets / gf, v

Chili Spiced Nuts classic mix, lightly spiced, with dried cherries / gf, v

LATE NIGHT SNACKS

Birchtree Snack Board house popcorn, spiced nuts with dried cherries, tangy olives, pretzel bites / df, contains nuts

Philly Board soft pretzels with spicy brown mustard, mini peanut chews, bite-sized tomato pies and roast pork sliders with broccoli rabe and provolone

Soft Pretzels mini Philadelphia style soft pretzels with mustard





WORKING WITH BIRCHTREE

First, tell us about your event! We take your details and then make menu suggestions based on your location, guest count, vibe, and timeline. Our expertise will help guide you in choosing the right options for your guests.

We'll send a detailed proposal with bottom-line pricing that will include custom menu options, staff, serviceware, beverages, tax, fees, and gratuity.

We'll talk through the proposal with you and make any necessary adjustments, then secure your event date with a contract and deposit.



Contact us for your wedding catering today!

www.birchtreecatering.com

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**WOMEN
OWNED**

